

## Good bitter the best

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **7.8**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Cookie	0.25 kg (5.6%)	72 %	50
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.6%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	30 g	40 min	8.5 %
Wrzucić w 20 min.				
Boil	Fuggles	10 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis